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KC Masterpiece's Chocolate Peanut Butter Ice Cream Pie

Serves 12

Ingredients 15 chocolate sandwich cookies 1/2 cup dry roasted peanuts vegetable cooking spray 4 tablespoons butter or margarine 3 quarts chocolate ice cream (7) 1.8 ounce packages milk chocolate covered peanut butter cups (1) 8 ounce jar milk chocolate fudge topping 1/4 cup strong brewed coffee 2 tablespoons coffee flavored liqueur

Preparation Preheat oven to 400 degrees. In a food processor or blender,

blend chocolate sandwich cookies and peanuts until finely chopped. Spray 9-inch pie plate with vegetable cooking spray. Reserve 1 tablespoon cookie mixture for garnish. In pie plate, mix butter or margarine and remaining cookie mixture by hand. Press mixture onto bottom and up side of pie plate. Bake 8 minutes. Cool crust completely on wire rack.

Meanwhile, place chocolate ice cream in refrigerator about 40 minutes to soften slightly. Coarsely chop milk chocolate covered peanut butter cups. In a large bowl mix softened ice cream with chopped peanut butter cups. Spoon ice cream mixture into cooled cookie crust.

Sprinkle reserved crumb mixture on top. Freeze until firm, at least 6 hours or overnight. To serve, let pie stand at room temperature 15 minutes for easier slicing. Meanwhile, in a 1-quart saucepan over low heat, heat milk chocolate fudge topping until hot; stir in coffee and liqueur until blended. Cut pie into wedges and serve with warm fudge sauce.